Oster®

User Manual **Deep Fryer**

Manual de Instrucciones **Freidora**

Manuel d'Instructions **Friteuse**

MODEL/MODELO MODÈLE ODF550

Visit us at www.oster.com **P.N. 111889**

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

Failure to follow these warnings and safety instructions may result in death, serious personal injury and/or property damage.

WARNING – Failure to follow these warnings and safety instructions may result in burns or serious injury:

- DO NOT MOVE THE DEEP FRYER WHEN OIL IS HOT OR DURING COOKING. Extreme caution must be used when moving an appliance containing hot oil.
- This appliance uses hot oil. Ensure the unit is placed in a safe place while in use or while the oil is still hot. Ensure the cord is not loose nor presents the possibility of someone tripping over it.
- Close supervision is necessary when the appliance is in use or when the oil is hot.
- This appliance must not be used by children. Close supervision is always necessary when this or any other appliance is used near children.
- Do not use attachments not recommended by the manufacturer.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot surfaces; and allow metal parts to cool before cleaning.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate this appliance without the Removable Cooking Pot in place.
- Do not use with an extension cord.
- Handles must be properly assembled to basket and locked in place. See detailed instructions.

WARNING – Failure to follow these warnings and safety instructions may result in fire:

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility or contact Customer Service at 1-800-334-0759 for examination, repair or adjustment.
- Do not use attachments not recommended by the manufacturer.
- Do not place the appliance near a hot gas or electric burner or in a heated oven.
- Do not place any items on top or next to this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, draperies, walls, plastic materials, etc., at all times.

- Do not place any flammable materials in or close to the Deep Fryer, such as paper, cardboard, plastic or flammable substances.
- Oversized foods must not be inserted into the Deep Fryer as they may create a fire.

WARNING – Failure to follow these warnings and safety instructions may result in electric shock and may result in death or personal injury.

- Disconnect the Deep Fryer from the wall outlet when the unit is not in use and before cleaning. Note: To disconnect, turn the control to OFF, then remove plug from wall unit.
- Do not immerse the appliance or plug in water or any other liquid.
- Do not use attachments not recommended by the manufacturer.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than intended use.
- Do not clean with metal scouring pads or any abrasive materials. *(Pieces can break off the pad and touch electrical parts resulting in the risk of electrical shock)*.

POLARIZED PLUG INFORMATION

This appliance has a polarized plug *(one blade is wider than the other)*. To reduce the risk of electric shock this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

SAVE THESE INSTRUCTIONS

THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY

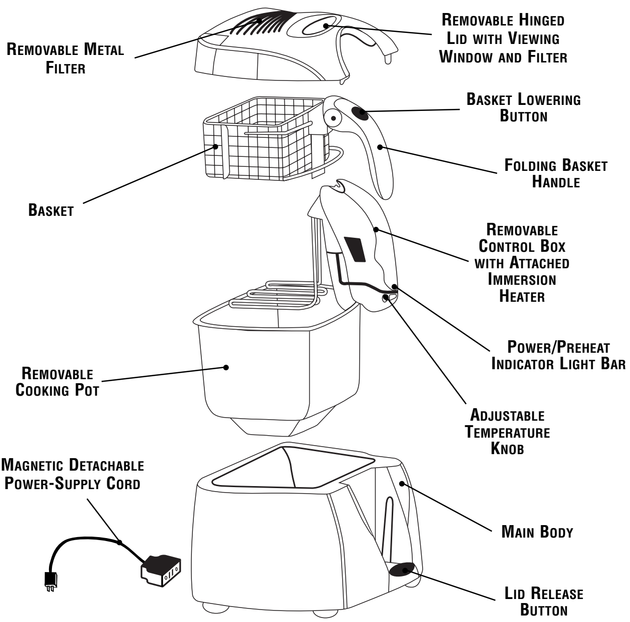
WELCOME

Congratulations on your purchase of an OSTER® Deep Fryer! To learn more about OSTER® products, please visit us at www.oster.com.

Your Deep Fryer includes the following technology and features:

- Immersion heater for faster heating than conventional deep fryers.
- Fryer Basket allows you to raise and lower the basket from the oil and keep food warm without further cooking.
- Folding Fryer Basket Handle provides a safe way to remove the basket from the Deep Fryer.
- Fully removable, hinged lid, stainless steel Cooking Pot and immersion heater for easy cleaning.

Features of Your Deep Fryer



Resetting the Safety Thermostat

- Resetting the safety thermostat may be necessary if unit will not turn on at start up *(temperature knob set to selected temperature)* or if unit appears to have stopped working.
- Unplug the unit from the wall electric outlet.
- Allow the unit to cool down.
- Check the oil level in your unit. If it is below the minimum level, oil should be added before resetting the unit and resuming cooking cycle.
- Remove the control box with heater.
- Using a narrow instrument such as a pencil tip or paper clip, press the recessed reset white button on the inside of the control box, located about midway between and behind the heat tubes.
- Replace the control box with heater onto the main body.

Before Using for the First Time

- Read all the sections of this fold-out manual carefully.
- Remove the fryer from the packaging.
- Open the lid by pressing the lid release button. The lid can be completely removed by lifting out of the hinge slots when in the open position.
- Raise basket handle to the highest *(horizontal)* position and it will lock into place. Lift out of the cooking pot, remove all accessories, power suppy cord and printed documents from the basket.
- The cooking pot is easily removed by lifting up on the left and right handles built into the rim of the pot.
- Clean the frying basket and cooking pot with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad. These can also be put into the dishwasher for cleaning.
- Clean the heater with hot water. **Never immerse the control box in water.** Dry thoroughly, being careful not to bend wires leading to thermostat in middle of heater coil.

Filling the Cooking Pot with Oil

- Make sure the cooking pot is correctly positioned in the main body.
- Remove frying basket and set aside.
- Fill pot with oil. The oil level must be maintained between the minimum and maximum level marks indicated on the inside of the pot.
  Check the level before each use and add oil if necessary.
- For healthier, crispier fried foods, we recommend you use a good quality vegetable oil, pure corn oil, sunflower oil or canola oil.
- Wipe inside of viewing window with a small amount of vegetable oil to help prevent condensation which can obstruct your view through the window while cooking.

Frying Foods

- Open the Lid by pressing the Lid Release Button located below the Control Box and remove basket from deep fryer.
- Place food in Basket. Do not fill more than 2/3 full from the bottom of the Basket.
- Carefully place the Basket with food into the center recess of the Control Box, leaving Handle in horizontal position - do not fold down to lower the Basket yet.
- Close Lid and press it on each side of the Control Box to make sure the dual locking tabs are secure.
- Attach the Magnetic Detachable Power Supply Cord to the receptacle at the back of the fryer Main Body. The magnet block fits only one way, so if it does not hold in place, turn the block over and try again.
- Plug the Cord into an outlet.
- Slide the Adjustable Temperature Knob to the desired temperature. See **Cooking Guide** section for proper temperature selection.

- The Power Light to the far left of the Light Bar will turn ON as well as the Pre-Heat Indicator Light to the far right of the Light Bar.
- When the desired temperature is reached, the Pre-Heat Indicator Light on the far right side will turn OFF, the Power Light will remain ON as long as the unit is plugged in and is functioning.
- Press Basket Lowering Button on the Folding Basket Handle and slowly allow the Handle to fold down into the recess area of the Control Box. This will lower the Basket of food into the hot oil and the frying will begin.
- When desired cooking time has been reached, carefully raise the Handle back into the horizontal position until it locks into place. This will raise the frying Basket from the hot oil and will allow the excess oil to begin draining off the food.
- When you wish to enjoy the food, press the Lid Release Button to open the Lid. **Warning:** By pressing the Lid Release Button the unit will release hot steam and de-pressurize the container. Extreme care should be used to ensure hands and face are clear of the appliance when hot steam is released.
- Take out the Basket and place the food on dishes *(or first place on paper towel to help absorb any excess oil that may remain on the outside of the food).* **Warning:** The Basket is very hot. Only carry the Basket using the Basket Handle. Do not touch the hot metal.
- If you wish to fry another batch of food, repeat the above steps. If you have completed frying, turn unit to OFF position by sliding the Adjustable Temperature Knob all the way to the left and unplug the unit from the outlet. **Warning:** Oil remains hot for a long time after use. Do not attempt to move or carry the fryer while it is hot. Do not attempt to pour off oil from cooking pot for storage until oil has cooled completely, usually 1 to 2 hours – longer if lid is in closed position.

FILTERING AND CHANGING THE OIL

- Make sure the fryer is unplugged and the oil has cooled down before cleaning or storing your fryer.
- The oil does not need to be changed after each use. On average, oil can be used for 8 to 12 uses. You will need to change it more often when frying fish or heavily battered foods.
- We recommend filtering the oil if you see any food debris left in the oil or on the bottom of the pot. You may do this by performing the following:
- Remove the basket. Carefully pour the clear oil into another large pot or saucepan *(minimum of 3 to 5 liters),* leaving food debris in bottom of cooking pot. Discard this small amount of oil with food debris.

How To Clean

- Prior to washing, wipe oil residue and food debris from cooking pot with paper towels.
- Wipe heater with dry paper towels until it is free from oily residue. Take care not to bend thermostat wires on heater.
- To clean the control box and heater, use a damp dishcloth that has been dipped in water and mild dish soap. Completely wipe down all parts of the control box. Wipe off all residual dish soap with a damp cloth. Do not reassemble the deep fryer until all the parts are thoroughly dry.
- Clean the lid with built-in permanent filter, basket, bowl and the main body with hot water, a little dishwashing liquid and a sponge or put these parts into the dishwasher to clean.

Place the bowl as vertically as possible in the dishwasher, while ensuring it will not hinder the spray arms. Dry thoroughly before reassembling all parts.

Storing Your Appliance

- Do not store appliance that still contains oil in the oil tank or that has not been cleaned and dried thoroughly.
- Store in a dry area. Unit can be stored in its box. Do not place heavy items on top of the deep fryer or the box, as this could result in damage to your appliance.

Cooking Guide

The frying times given in this chart are only a guide and should be adjusted accordingly to suit the quantity fried.

Food	**Temperature**	**Approximate Cooking Time** ***(Minutes)***
Mushrooms	300°F / 150°C	3 – 4
Breaded Chicken	350°F / 175°C	15 – 21
Chicken Strips	350°F / 175°C	3 – 4
Shrimp	350°F / 175°C	4 – 5
Fish Cakes or Balls	300°F / 150°C	4 – 6
Fish Fillets	375°F / 190°C	6 – 7
Fish Fillets in batter	375°F / 190°C	4 – 6
French Fries, thin	375°F / 190°C	4 – 6
French Fries, thick	350°F / 175°C	8 – 10

One-Year Limited Warranty

Sunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

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In the U.S.A. –
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.334.0759 and a convenient service center address will be provided to you.

In Canada –
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

Oster®

For product questions contact:
Sunbeam Consumer Service

USA : 1.800.334.0759
Canada : 1.800.667.8623
www.oster.com

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